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Papalo



Because cooking destroys the flavor, papalo leaves are only used fresh or added to meals at the last moment.

ORIGINS

Papalo is native to Mexico, Central and South America, growing as far north as Texas. Papalo is being introduced to gardeners in the U.S. as "a great new herb from Mexico."



In places where temperatures are always warm, papalo grows year-round for many years. But because papalo cannot cope with frost, in the U.S., you may have to grow the plant from seed every year.

CLASSIFYING PAPALO

Papalo is a member of the Asteraceae, or Compositae, family. The composites make up the largest family of flowering plants, with about 20,000 species, including sunflowers and daisies.



The flower head of a plant in this family is commonly mistaken for a single flower, but it really is many flowers grouped together.

GENUS

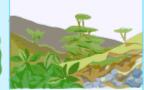
Porophyllum In Latin, this means "leaves with pores."



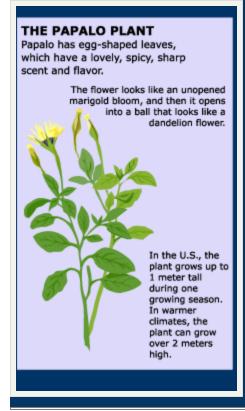
tiny openings. You can see the pores on papalo leaves without a microscope. Oil comes out of the pores, which gives papalo leaves a strong scent and flavor.

SPECIES

ruderale means growing in rubble or waste places."



Papalo grows well on dry slopes, ravines, and roadsides. It has even been known to grow on nearly bare rock.





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